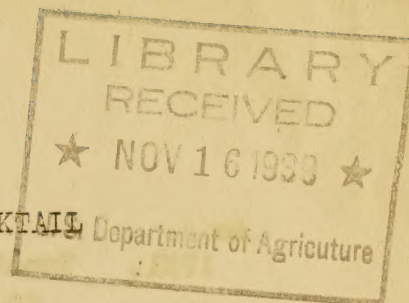


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THE MANUFACTURE OF TOMATO JUICE AND TOMATO COCKTAIL

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Compiled by V. A. Pease, Food Research Division,
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U. S. Department of Agriculture

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- 1,000,000, October 20, 1905, to Baltimore, Md., for
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